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Herb Magic

*Being a Catalogue of
Herb Plants and Seeds
Prepared Culinary and Fragrant Herbs
Gifts and Favors*



THE TOOLES
of Garry-nee-Dule
Baraboo, Wisconsin



"It is a commodious and a pleasant thynge to a mansion to have an orcherde of sundry frutes; but it is more commodious to have a fayre garden repleted with herbs of aromatyck and redolent savours."

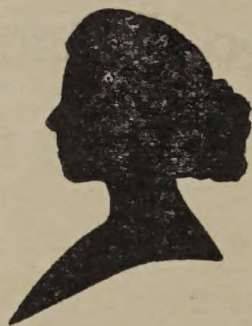
SEASON OF 1940



Dinner at
The Farm Kitchen

Located at North Entrance to
Devil's Lake State Park.
Season May 4 to Late October.

Why not make a day of it? Toole's for your herb and garden needs; Trimpey's for antiques and The Farm Kitchen for a truly delicious dinner. You will be served on a spacious veranda overlooking spacious green lawns and a perennial flower garden—Toole's of course; you will enjoy the home-made soup; the fried spring chicken or juicy steak; the fluffy mashed potatoes; vegetables freshly picked from their two-acre garden—Toole's again; the crisp salad; the piping hot rolls with luscious apple butter; home-made relishes and dessert. Don't say you haven't room when those delicate cakes and delicious pies are always on the menu. The Farm Kitchen is no place to reduce! Cottages in the orchard for overnight guests.



Do Antiques Interest You?

Trimpey in Baraboo has three floors of carefully selected antiques. Many are rare and interesting collectors' items not found in other places. Open through the week and two to four P. M. on Sunday, or by appointment.

You will find a cordial welcome from The Toolles of Garry Nee Dule, home of perennials, wild flowers and rock garden plants. You will be delighted with Mrs. Toole's Herb Kitchen, "done" in pioneer style with a wonderful display of prepared herbs and herb products, sweet bags, pillows and gifts.

See the many herbs in the garden during the growing season.

HERB MAGIC

“And in the Beginning—”

Herbs, always a part of the life and folk lore of all races, hold memories of ancient eastern temple rites, the history of medicine, magic and witchcraft. Herbs are among the most fascinating forms of plant life, not alone for their utilitarian purposes but because of their close relationship to the human race throughout its known history.

Growing in friendliness with the human race they became an essential to every home, whether cottage or castle, up to recent times. In the rapid expansion of this country some of their virtues were overlooked for a time. Their revival is not a fad but a natural outgrowth of our need for the wholesome things of life.

WHAT ARE HERBS

Herbs, as the term is used here are plants used for some special purposes and in a general way are divided into three overlapping groups—Aromatic Herbs grown for their fragrance; Savory or Pot Herbs, used as flavoring for foods; and Medicinal Herbs, used in preparing old-fashioned remedies and the basis of modern medicine. These are closely associated with those plants used in Magic and Religious rites. To the Savory Herbs may be added some of the unusual Salad plants that seem to be along the border line between Herbs and Vegetables.

GROWING HERBS

Herbs present no special cultural problems. Excessive fertility is not desirable for most kinds, and a well drained good garden soil is ideal. The Mint family seems to do well in a soil that is constantly moist. Chervil requires moderate shade here in the mid-west.

Sow seeds of the annual Herbs outdoors at early corn planting time in your locality, or when the maples start to leaf out.

Possibly you have visions of an old-fashioned “knot” or formal garden, grown in neatly trimmed geometrical designs divided by formal paths. This is interesting and possible if you have plenty of time but is not practical for the average home gardener. Most of the herbs used for cooking grow too large and sprawl around too much for small formal beds. If possible you will find it handy to grow a few plants of each kind as near the kitchen as possible where you can run out and pinch off a few sprigs as needed. They will readily work into our informal flower borders where their varying leaf color and texture add to the ornamental effect, and where they will live in friendliness with your other plants. Many of them adapt themselves also to the rock garden.

Although some have inconspicuous flowers, many are lovely and joyous with color. The foliage varies from delicate soft gray to deepest green and some are variegated with cream or white. There is an extraordinary variety of leaf texture.

Perhaps you will want to have a “Pinchy Garden”, one with fragrant leaves that invites you to gently pinch the leaves to release their delicious fragrance.

They add delicious flavors to worn out menus, and may be dried for winter use; or the many fragrant leaved kinds may be preserved for sweet bags, sachets, and pot-pourris.

Mrs. Toole has prepared a little folder of Seasonable Suggestions, For the Use of Herbs, giving brief practical directions for their use in cooking. This will just fit in your card file of recipes. Free on request.

The plants we offer are strong and vigorous and should give you results the first season with reasonable care.

Herb Plants

Anise (*Pimpinella anisum*) — Annual, easily grown from seed. Seeds used in medicine, also to flavor cakes and candy. The leaves are used as flavor for salads and other foods. Transplanted plants, **Per Doz., 50c; Seeds, Per Pkg., 10c**

Balm (*Melissa officinalis*) — Perennial. Leaves deliciously scented with lemon. Used as a tea, to flavor other drinks, as medicine and grown for the scent of the leaves. Plants, **Each 25c; 3 for 65c; Per Doz., \$2.50. Seeds, Per Pkt. 10c.**

Basil, Sweet (*Ocimum basilicum*)—Annual. The pleasantly spicy fragrance blends well as a flavoring for tomatoes, for fish sauces and for many other dishes. Formerly used in medicine. We have three varieties with much the same fragrance, Green Basil with large leaves, Bush Basil, more compact, and Purple Basil, with purple foliage. Plants, **Per Doz., 50c; Seeds, Per Pkt., 10c.**

Bee Balm (*Monarda didyma*)—Perennial. Brilliant red flowers in summer. The fragrant leaves are used as a beverage tea, and was once used as a medicine, also as a perfume fixative. **Each, 25c; 3 for 65c; Per Doz., \$2.50.**

Borage (*Borago officinalis*) — Annual. Star-shaped blue flowers. The leaves and flowers add a flavor of cucumbers to salads and cold drinks. **Per Doz., 50c; Seeds, Per Pkt., 10c.**

Burnet (*Sanguisorbia minor*) Perennial. The young leaves are used in salads to add the flavor of cucumbers, better for this purpose than Borage. Loses flavor when dried but makes a good vinegar. **Each, 25c; 3 for 65c; Per Doz., \$2.50; Seeds, Per Pkt., 10c.**

Chamomile, Roman (*Anthemis nobilis*) Perennial. Home remedy and beauty treatment. The dried flowers are steeped as a tea. The low growing fern-like foliage is sometimes used to carpet paths or as a lawn. **Each 20c; 3 for 50c; Per Doz, \$2.00.**

Chamomile, German (*Matricaria chamomilla*)—Annual and with smaller flowers. Widely used as a beverage tea, and as a wash for blonde hair, also as a medicine. Plants, **Each 10c; Per Doz., \$1.00; Seeds, Per Pkt., 10c.**

Chervil (*Anthriscus cerefolium*) — Annual. Easily grown but needs light shade. The fine light green leaves are much used as garnish and flavoring in the way parsley is used. Plants, **Per Doz., 50c; Seeds, Per Pkt., 10c.**

Chicory, Witloof, or French Endive—Perennial, with ornamental blue flowers. The blanched leaves are used as a salad, dried roots are used for a coffee substitute. **Each, 10c; 12 for \$1.00; Seeds, Per Pkt. 10c.**

Chives (*Allium schoenoprasum*) — Perennial. The tender tops are used wherever a mild onion-like flavor is desired. The deep lilac heads of flowers are also very ornamental. Clumps, **Each, 15c; 3 for 40c; 12 for \$1.50.**

Clary. (*Salvia sclarea*)—Biennial. The strong flavored leaves were used as an old family remedy. **Each 20c.**

Coriander (*Coriandrum sativum*)—Annual. Attractive highly scented flowers. The seeds are used as a flavoring in breads, candies, liquers, etc. **Per Doz., 50c; Seeds, Per Pkt., 10c.**

Costmary (*Tanacetum balsamita*)—Grown for the fragrance of its leaves, once used as a medicine and as a flavor for foods. An old garden favorite. **Each 25c; 3 for 65c; 12 for \$2.50.**

Cress—A quick growing annual plant which adds that much craved peppery taste to salads in spring. **Seeds, Per Pkt. 10c.**

Dill (*Anethium graveolens*) — Annual. Did you ever try the leaves and tender flower buds, finely chopped and added to Cottage Cheese? Plants **Per Doz., 50c. Seeds, Per Pkt., 10c.**

Elecampane (*Inula helenium*)—An interesting old garden herb, tall, perennial, with yellow flowers. Roots used as a remedy for colds and lung ailments. **Each, 25c; 3 for 65c; 12 for \$2.50.**

Florence Fennel—The thickened bases of the stems may be blanched and eaten as a vegetable while the leaves, flowers and seeds are used as a flavoring for salads and other dishes, especially fish. Plants, **Per Doz. 50c; Seeds, Per Pkt., 10c.**

Scented Geraniums or Pelargoniums

All the varieties of scented geraniums are tender and must be carried over winter as house plants in cold climates.

We have traced back the names as nearly as we can but have no doubt that further study will disclose mistakes. We will be pleased at any help that you can give us at any time.

Apple Scented (*Pelargonium odoratissimum*).—Dwarf spreading habit with soft velvety rounded leaves. Delightful ripe apple fragrance. Small white flowers with red flecks on upper petals **Each 50c**

Balm Scented (*P. melissimum*) — Large coarsely lobed leaves. Combined spice and lemon fragrance. Flowers light pink, purple veined. **Each 35c.**

Apricot Scented (*P. scabrum* Ninon).—Strong fruit smell that is as near apricot as anything else. Rather pointed cut leaves, stiff and hard. **Each 75c**

Camphor Scented (*P. graveolens*).—Strong scented variation of the rose geranium. Rare. **Each 50c.**

Coconut Scented (*P. parviflorum*).—Fragrance of fresh coconut. Trailing reddish stems, leaves dark green, dark red flowers very small. **Each 50c.**

Coconut No. 2 (Species not known).—Round hairy leaves, spicy fragrance. Pretty light lavender-pink flowers. **Each 35c.**

Filbert Scented (*P. Schottesham* Pet).—Long narrow scalloped leaves, spicy odor. **Each 35c.**

P. Hirsutum.—Deeply cut leaves, lightly hairy with a silvery sheen. Sweet fruity fragrance. Sprays of showy flattened flowers freely produced, white with purple blotch. **Each 35c.**

Lemon Scented (*P. limoneum*).—Refreshing lemon fragrance, crinkled rounded leaves, showy carmine flowers. **Each 35c.**

Lemon Scented (*P. crispum* var. *latifolium*).—Strong lemon scent, stiff upright growth, small rounded crimped foliage, flowers pink with lilac stripe. **Each 35c.**

Lemon Scented (*P. crispum* var. *Prince Rupert*).—Larger leaves than above, with a sweeter lemon scent. **Each 50c**

Citrus Scented (*P. odoratum* Lady Mary).—Sweet orange scent, rather dwarf with soft rounded light green leaves. Rose and pink flowers of fair size. **Each 50c.**

Little Gem (*P. terebinthenaceum*).—Strong spicy odor, dwarf growth; cut, somewhat hairy green leaves. **Each 50c.**

Mint Scented (*P. tomentosum*).—Large soft velvety green leaves with a silvery sheen. Small but striking white flowers with lavender markings at base, peppermint scent. **Each 35c.**

Nutmeg Scented (*P. fragrans*).—Soft, velvety smooth, round leaves of medium size. Nutmeg scent. Small white flowers. **Each 35c.**

P. Filtrum (Mrs. or Lady Taylor).—Peppery scent, dark green cut leaves, brilliant deep scarlet flowers of medium size. **Each 35c.**

P. Alchemilloides (Pheasants Foot).—A pungent unpleasing odor, but the finely cut, long, dark green leaves and pleasing growth of plant make it attractive. Large bright flower, pink with purple featherings. **Each 50c.**

Rose Geranium (*P. graveolens*).—Strong rose scent, rather coarsely cut leaf. **Each 35c.**

Rose Geranium No. 2 (*P. graveolens*).—Same as above but leaf more finely divided. **Each 35c.**

Rose Geranium No. 3.—Scent is sweeter than above and foliage faintly silvery at times. Came to us as *P. fragrantissima*. **Each 35c.**

Skeleton Rose—Dr. Livingstone (*P. denticulatum* majus).—Strong rose scent, leaves finely divided. **Each 35c.**

True Oak Leaved (*P. quercifolium*).—Deeply cut oak shaped leaf with bronze center. Odor of the green husks of black walnut. Large showy flower, bright pink with purple blotch. **Each 35c.**

Walnut Scented (*P. quercifolium*).—Strong walnut scent but growth trailing and leaves less cut and more nearly round. Flower showy, deep pink with purple veining. **Each 35c.**

Sweet Fennel—More branching, not used as a vegetable but same value for flavoring other dishes. Plants **Per Doz., 50c**; Seeds, **Per Pkt., 10c**.

Garlic (*Allium sativum*)—Used with discretion it is indispensable in fine cooking. Also used in flavoring some types of sausages. Started plants, **Each, 10c**; **Per Doz., \$1.00**. Dry bulbs **Per lb. 30c**.

Germander (*Teucrium chamaedrys*)—Perennial. Once both a culinary herb and an herb of medicine and magic. Small dark green oak shaped leaves. Now more highly valued for use as a tiny clipped hedge around formal beds of herbs. **Each, 20c**; **Per Doz., \$2.00**; **Per 100, \$12.00**.

Horehound (*Marrubium vulgare*)—Perennial. You will love the downy, crinkled grey foliage even if you do not care to make your own Horehound candy. **Each, 25c**; **3 for 65c**; Seeds, **Per Pkt., 10c**.

Horseradish (*Armoracia rusticans*)—Easily grown in good garden soil. Roots, **Each, 10c**; **Per Doz., \$1.00**.

Hyssop (*Hyssopus officinalis*)—Mentioned in the Bible as one of the common herbs of that time. Hyssop has a history of use for thousands of years in medicine and for culinary and aromatic use. It has now fallen into disuse but is still treasured in the garden for its long and honored history. A hardy perennial with spikes of rich blue flowers in summer, it is an ornament in the herb garden or perennial border. 15-18 in. Plants, **Each 25c**; **3 for 65c**; **12 for \$2.50**.

Hyssop (Pink Flowered)—Unusual pink flowered form. **Each 25c**; **3 for 65c**.

Hyssop (White Flowered)—A rare white Hyssop. **Each 25c**; **3 for 65c**.

Lavender—The clean, cool scent of Lavender flowers and foliage is so much a favorite that Lavender is widely used as a perfume and also as a scent for soap and toilet preparations. Sometimes it is used as a flavoring for foods. The dried flowers and sometimes the leaves are produced in great quantities for sachets and sweet bags to use among clothes and linen. An early covering of leaves or other protection is needed in Wisconsin to carry Lavender over winter. Plants, **Each 25c**; **3 for 65c**; **12 for \$2.50**; Seeds **Per Pkt., 10c**.

Lavender, Dwarf Munstead—A compact growing variety suited to the edge of the perennial border or the rock garden. **Each 35c**; **3 for 95c**.

Lavendula delphinensis—Another rather compact variety that we have found more winter hardy than the seedling L. Vera. **Each 35c**; **3 for 95c**.

Pot Marjoram (*Origanum vulgare*)—This hardy perennial is used in medicine, perfumes and sometimes in cookery though the flavor in no way compares with Sweet Marjoram. Plants, **Each 25c**; **3 for 65c**; **12 for \$2.50**; Seeds **Per Pkt., 10c**.

Cretan Dittany, Hop Plant (*Origanum dictamnus*)—Holy plant of ancient Crete, this lovely tender perennial is still quite rare in this country. The hop-like heads of fragrant mauve flowers above the rounded grey leaves are a most attractive addition to the herb garden, and the flavor is good in stews and soups, too. Plants **Each 35c**; **3 for 95c**.

Mints

For your convenience we have grouped all the mints together.

Applemint (*Mentha gentilis*)—Low spreading perennial plant with a mild attractive fragrance, and green leaves mottled with yellow. Plants, **Each 25c**; **3 for 65c**.

Bergamot (*Mentha citrata*)—This old perennial herb has been much used in medicine, also in perfumes. We like to use it in our old-fashioned sweet bags combined with other herbs. A scent of orange combined with mint. **Each 25c**; **3 for 65c**; **12 for \$2.50**.

Mint, Curly Mint, Spearmint (*Mentha spicata crispa*)—We like this form of the popular Mint with its dark green curly green leaves for all kinds of mint flavoring. This is the kind most used in the south for flavoring drinks. **Each 20c**; **3 for 50c**; **12 for \$2.00**.

English Mint, Lambmint, Spearmint (*Mentha spicata*)—This is the more common type of mint, with lighter green leaves, not curled and with sharply notched leaves. Used as flavoring for mint sauces, mint jelly, drinks or wherever a mint flavor is desired. Perennial Plants, **Each 20c**; **3 for 50c**; **12 for \$2.00**.

Round Leaved Mint, Wooly Mint (*Mentha rotundifolia*)—The scent of this mint is much like that of the regular Mint described above, perhaps a little stronger and it is preferred by some. The leaves are round and hairy and it grows rather tall. Plants, Each 25c; 3 for 65c; 12 for \$2.50.

Catnip or Catmint (*Nepeta cataria*)—Beloved of cats, also a medicinal plant and used also as a tea. Tall, gray foliage, will grow most anywhere when established. Plants, Each 25c; 3 for 65c; Per Doz. \$2.50; Seeds Per Pkt. 10c.

Pineapple Mint (*Mentha rotundifolia variegata*)—Wooly nearly round green leaves variagated with creamy white. Spreading growth about 9 to 10 inches tall. Young growth has a delicious pineapple odor. Older growth is more mint-like in fragrance. This and applemint may be used where a more delicate flavor than spearmint is desired. Plants, Each 25c; 3 for 65c; Per Doz., \$2.50.

Pennyroyal (*Mentha pulegium*)—Tender perennial, with strong fresh scent, used as medicine and as an insect repellant. Each 25c; 3 for 65c; 12 for \$2.50.

Peppermint (*Mentha Piperita*)—We like this very much as a tea, either by itself or combined with Lemon Verbena. The oil distilled from peppermint is much used as a flavoring and as a medicine. When the writer was a child it was a favorite "belly-ache" remedy. Perennial. Plants, Each 25c; 3 for 65c; Per Doz. \$2.50.

Mountain Mint (*Pychnanthemum flexuosum*)—A native plant closely related to the Mints, with a strong fragrance between that of Pennyroyal and Peppermint. Flat corymbs of white flowers in midsummer or erect plant 12 to 18 in. tall. Likes sun and well drained soil. Plants, Each 25c; 3 for 65c.

Mountain Mint (*Pychnanthemum muticum*)—Much like the above but the stems are not so stiffly erect and the leaves are oval rather than awl shaped. Flowers with touch of lavender. Plants Each 25c; 3 for 65c.

Mustard, Tender Green—A quick growing annual salad plant, with a cress-like pungency, either used alone or to add taste and flavor to other salads. Seeds Per Pkt. 5c.

Lavender Cotton (*Santolina incana*)—Neat gray foliage with a scent resembling that of lavender. The plants trim easily to an even height so that lavender cotton is much used for formal beds and for old-fashioned knot gardens. A perennial, somewhat tender, and requires protection in the north. The dried leaves hold their fragrance well in sweet bags. Each 20c; 3 for 50c; 12 for \$2.00; Per 100 \$12.00.

Lemon Verbena (*Aloysia citriodora*)—Tender perennial. The leaves have a clean cool reviving scent of lemon. Delicious as a flavor for salads and drinks and as a tea, especially combined with peppermint. The dried leaves are popular in sachets and sweet bags. Must be carried over as a house plant, where they go dormant for a time. Plants, Each 25c; 3 for 65c; 12 for \$2.50.

Lovage (*Levisticum officinalis*)—Delicious celery-like flavor with a nut-like after flavor that makes this one of our favorite herbs for use in salads, cottage cheese, and other dishes, either alone or combined with other herbs. The plant is a very hardy perennial, tall, rather coarse growing like a giant celery. The seeds are sometimes used in cooking and the stems blanched and used as a vegetable. Not at all common. Plants, Each 25c; 3 for 65c; 12 for \$2.50; Seeds, Per Pkt., 10c.

Pot Marigold (*Calendula officinalis*)—Now grown mostly as an ornamental but my grandmother never considered a soup complete without its portion of the rich orange petals of the Marigold flowers which added both color and a rich quality to the soup. Plants, Each 10c; 12 for 50c; Seeds Per Pkt., 5c.

Sweet Marjoram (*Origanum majoranum*)—This old favorite culinary is much used for flavoring salads, soups, stews and other dishes. A tender perennial best treated as an annual. Plants, Each 15c; Per Doz., \$1.50; Seeds, Per Pkt., 10c.

Old Woman (*Artemisia stelleriana*)—A hardy perennial, fine leaved aromatic plant with grey foliage. Can be used as a clipped border for perennial beds. Plants, Each 20c; 3 for 50c; Per Doz. \$2.00.

Parsley, Fine Curled—Probably the most used flavoring herb. Can be used green and dries easily for winter use. Plants, **Per Doz., 50c; Seeds Per Pkt., 5c.**

Rosemary (*Rosmarinus officinalis*)—The fragrant leaves are used in sachets and pot pourris, also to flavor roasts and stews. Oil of Rosemary is used in perfumes and toilet preparations as well as in medicines. Perennial shrub in mild climates but tender in the north and must be taken inside over winter. Plants, **Each 35c; 3 for 95c; 12 for \$3.50.**

Rue, Herb of Grace (*Ruta graveolens*)—A strongly scented perennial herb with attractively formed foliage and curious yellow flowers. An old-time medical herb and once used as a flavoring for salads but too strong for most modern tastes. May be used as a low clipped border plant for formal beds. Plants, **Each 25c; 3 for 65c; Per Doz. \$2.50; Per 100, \$12.00; Seeds, Per Pkt., 10c.**

False Saffron (*Carthamus tinctorius*)—The richly colored yellow flowers are used as a substitute for true Saffron. Annual. Plants, **Each 10c; Per Doz., \$1.00; Seeds, Per Pkt. 10c.**

Sage (*Salvia officinalis*)—Used to flavor poultry, pork, veal, cheese, sausages, stuffings, string beans and stewed tomatoes. Also an old home remedy. Perennial. Use sparingly as the flavor is very strong. Plants, **Each 25c; 3 for 65c; Per Doz. \$2.50; Seeds, Per Pkt. 10c.**

Pineapple Salvia (*Salvia nutans*)—A tender sage with a distinct scent of pineapple. Crimson flowers. **Each 35c.**

Summer Savory (*Satureia hortensis*)—The leaves and fine stems, green or dried are used to flavor sausages, meat dishes, and peas and beans. Annual. Plants **Per Doz., 50c; Seeds Per Pkt., 10c.**

Winter Savory (*Satureia montana*)—Perennial. More pungent than the above but used in much the same way. Makes a good edging plant for formal beds or for "Knot Gardens". Plants **Each 20c; 3 for 50c; 12 for \$2.00; Seeds Per Pkt. 10c.**

Dwarf Winter Savory—This is a very compact and low growing form that is very good for formal borders or designs. Plants, **Each 25c; 3 for 65c; 12 for \$2.50.**

French Sorrel (*Rumex scutatus*)—Basis for the popular Sorrel soup so much used in France. Adds sprightliness to salads, sauces, spinach and omelets. Perennial. Plants, **Each 25c; 3 for 65c; 12 for \$2.50.**

Southernwood, Lads Love, Maidens Ruin (*Artemisia abrotanum*)—A hardy shrubby plant. Formerly used in love potions, in medicine and much esteemed for its fragrant finely cut foliage. Makes a very attractive clipped hedge. Height to 4 ft. Plants **Each 25c; 3 for 65c; 12 for \$2.50.**

Southernwood Dwarf Form—This is evidently a different species than the above but it came to us as the genuine English Southernwood. We have not been able to straighten out the nomenclature. This variety is dwarf in form, reaching about 18 in. and trims well for dwarf hedges or formal borders. The fragrance is not so pleasing as the taller variety. **Each 25c; 3 for 65c; Per Doz. \$2.50; Per 100, \$12.00.**

Sweet Flag (*Acorus calamus*)—A native perennial with aromatic roots with a sweet pungent taste of ginger. The roots are sometimes candied, also used in perfumes and medicines. Plants, **Each 20c; 3 for 50c; 12 for \$2.00.**

True Tarragon (*Artemisia dracunculus*)—One of the indispensable herbs, the basis for the well known Tarragon Vinegar, and used in salad dressings and special meat sauces. A strong individual flavor. Perennial. Plants, **Each 35c; 3 for 95c; 12 for \$3.50.**

Tansy (*Tanacetum vulgare*)—A perennial plant that has become quite generally naturalized over most of the country. A strongly aromatic plant, widely popular as a home remedy and sometimes used in cookery and as a tea. Plants, **Each 20c; 3 for 50c; 12 for \$2.00.**

Rampion (*Campanula rapunculus*)—A rarely grown salad herb or vegetable. It is an easily grown biennial, and if the seeds are sown in May the roots will be ready to use in late fall. The roots are eaten raw or boiled and the tops also used as greens. Plants, **Each 10c; Per Doz. \$1.00; Seeds Per Pkt. 10c.**

Thymes

We have a very interesting collection of Thymes which you may wish to plant in your herb garden for their fragrance. For culinary purposes the Kitchen Thyme, the Lemon Scented Thymes and the Caraway Scented Thyme are most useful, though many other varieties may just as well be used for flavor and fragrance. Thymes are much used for covering sunny banks, and for planting between stepping stones and in rock gardens.

Thyme, Kitchen (*Thymus vulgaris*) — This is another of the favorite kitchen herbs widely used as a flavoring for many kinds of dishes. Plants, Each 20c; 3 for 50c; 12 for \$2.00; Seeds, Per Pkt., 10c.

Thyme, Lemon Scented — The lemon scented Thymes are deliciously scented of lemon and may be used as a flavoring for drinks. We have three types of Lemon Thyme. Green upright; Golden Variegated upright and Creeping Golden. Plants, any variety, Each 20c; 3 for 50c; 12 for \$2.00.

Caraway Thyme (*Thymus Herba barona*) With the flavor of caraway, sometimes with a touch of anise scent also. Creeping. Plants, Each 20c; 3 for 50c; 12 for \$2.00.

T. angustifolius—Narrow pointed foliage, trailing.

T. argenteus—Probably a silver variegated form of kitchen Thyme.

T. azoricus—Fine mossy foliage, upright growth about 2 in. Tender.

T. croaticus—Vigorous grower, creeping stems.

T. lanicaulis—Vigorous woolly leaved variety, branching trailer.

T. maculata or nummularis — Shiny leaves, showy flowers, no scent.

T. nitidus—Upright growth, grey leaves, citrous odor, tender.

T. Russian species—Trailing growth with close set leaves.

T. serpyllum—Mother of Thyme. Trailing, lavender flowers. The following appear to be variations of *T. serpyllum*. The Thymes are so mixed up that we are not at all sure of nomenclature.

Albus—Close creeping variety with light green foliage, white flowers.

Aureus—New growth has a light golden color.

Annie Hall—Tiny leaves and pleasing pink flowers.

Coccineus—Dark colored foliage and crimson flowers.

Chamaedrys—Possibly different species. Hairy leaves, creeper.

Lanuginosus—Silvery woolly foliage that is very attractive.

Pulchellus—A hardy carpeting variety with hairy leaves.

Roseus—Bright rose colored flowers.

PRICES—of any Thymes Each 20c; 3 for 50c; 12 for \$2.00; Per 100 \$12.00.

Culvers Physic (*Veronica Virginica*)—The roots of this native plant were used as a remedy, and the plant with its long spikes of white or lightly tinted flowers in midsummer is quite ornamental. Plants, Each 25c; 3 for 65c; 12 for \$2.50.

Wormwood (*Artemisia absinthum*) — A gray-leaved perennial, used as an old home remedy, also much grown for use in making absinth. Plants, Each 20c; 3 for 50c; 12 for \$2.00; Seeds Per Pkt. 10c.

Yarrow (*Achillea millefolium*)—The red form is quite ornamental and the leaves are used as a medicinal tea. Each 20c; 3 for 50c; 12 for \$2.00.

Special offer for Your Garden of Herbs

Something new to show your friends, better still new flavors for old dishes to intrigue your family and guests, right out of your own garden.

Use them fresh during the summer and dry them for winter use.

Here is the start of an herb garden, easy to grow, delightful to use, all for a modest cost.

1 plant each of Tarragon, Thyme, Sage and Chives; Burnet, Lovage and Mint, strong plants all and valued separately at

\$1.75, the collection of seven plants for only \$1.35 delivered.

SEEDS OF SEVEN POPULAR ANNUAL HERBS

1 pkt. of seed of each of the following, Sweet Basil, Chervil, Dill, Fennel, Sweet Marjoram, Curled Parsley, and Summer Savory, 7 generous packets separately priced at 70c for only 50c, postpaid, or the Two Collections, 1 of Plants, 1 of Seeds for \$1.75.

SPECIAL \$1.00 HERB COLLECTIONS

Savory or Culinary Herbs—One plant each of six Savory Herbs for \$1.00, delivered—Marjoram, Thyme, Sage, Savory, Chives, Lovage.

Herbs for the Fragrant Garden—One plant each of six Fragrant Herbs for \$1.00,

delivered—Rosemary, Lavender, Costmary, Lemon Verbena, Rose Geranium, Balm.

Garden of Old-Fashioned Medicinal Herbs, or "Simples"—One plant each of six old Home Remedies, for \$1.00, delivered—Horehound, Hyssop, Rue, Pennyroyal, Tansy, Peppermint.

Culinary and Fragrant Herbs

Each year we become better acquainted with the quaint old herbs so much an intrinsic part of our grandmothers daily lives.

Their charm is unchanged and we find them taking their place in present day living; adding delicious and enticing flavors to our wornout menus; answering the ever recurring query of the hostess for "something different", and bringing into our homes the joy and fragrance of our gardens a delight that lasts throughout the year.

HERBS AS GIFTS

Besides the daily use in our homes we find they answer the difficult question of what to give on all occasions. Their magic will express happy wishes to the casual acquaintance quite as readily as they assure more intimate friends of our appreciation and love.

THEIR AROMA IS PRESERVED

Extreme care has been used in the preparation of these herbs to insure you a product that is clean and full of flavor or fragrance. All the culinary herbs have been carefully gathered, inspected, hand sorted and washed; then placed in screen bottomed trays and dried under cover so as to preserve every possible bit of the fresh natural fragrance and flavor. After another inspection they are stored in air-tight containers until packaged.

—Flora Rich Toole.

Prepared Culinary Herbs

Here you will find that herb your new cooking recipe calls for, or that favorite flavoring herb so much needed to bring perfection to some special dish.

These flavorful herbs are granulated, ready to use. A folder, prepared by Mrs. Toole, gives many suggestions for the use of these herbs, enclosed with each order. It will just fit your card index recipe file.

Herb Blends for Special Purposes

These combinations have been carefully compounded by Mrs. Toole, after testing many old recipes. We believe you will like them.

Poultry Seasoning—A blend of savory herbs to flavor stuffing of all kinds of poultry or game birds.

Fish Herbs—This combination of eight herbs adds a delightful savor to any fish dish without obscuring the fish flavor.

Omelet Herbs—Adds zest to any good omelet or egg dish. Delightful flavor in creamed chicken or with fried chicken.

Salad Herbs—Mrs. Toole's Salad Herbs is probably our most popular herb combination. This special combination of herbs adds just that tantalizing flavor to almost any vegetable or fruit salad that will win the approval of your family and the excla-

mations of your guests. Use about a level teaspoonful for six portions of salad as a trial and vary the amount afterwards according to your taste.

Savory Meat Herbs—Try this blend of nine choice herbs that harmonize so delightfully with soups, meat stocks, consomme and roasts. For soups we put these herbs up in cloth bags, enough for two or more quarts of soup, also in cellophane packages and glass jars for other uses.

Tomato Herbs—A special combination that goes with any tomato dish, soup, stewed or baked tomatoes and tomato juice or cocktail and tomato aspic. Put up either in the bags or in the bulk packages.

Prices of the above—

In cellophane packets, containing from $\frac{1}{4}$ to $\frac{3}{8}$ oz. Per Pkt. 20c

In glass jars of $\frac{1}{2}$ oz. or over Per Jar 35c

Eighteen Varieties of Herbs for Flavoring

These herbs are all granulated ready for use at any time of the year:

BASIL
BAY LEAVES
CELERY
CHERVIL
FENNEL
LOVAGE

MARJORAM
MINT
APPLEMINT
PINEAPPLEMINT
PARSLEY
SAGE

SAVORY
SORREL
TARRAGON
THYME
LEMON THYME
CHIVES (Ready May 15)

Prices of the Above—

In cellophane packets, $\frac{1}{4}$ oz or over,

Per Pkt. 20c

In glass jars of $\frac{1}{2}$ oz. or over Per Jar 35c

Special Boxes of Herbs for Home Use or Gifts

Whether for use as a gift to a friend or in your own home we know you will be thrilled with these special combination boxes.

KITCHEN BOUQUET BOX

An attractive box, packed with six jars of prepared dried herbs, full of the savor and aroma of the herb garden.

The box contains one jar each of Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Basil, Marjoram, and Sage. If you prefer you may choose any other combination of dried culinary herbs.

The price, postpaid to you or any address you wish in this country is only

Per Box \$2.00

COTTAGE KITCHEN BOX

A dark green metal box, which may be used later, if desired, as a card file for your favorite recipes. This contains eight cellophane packets of the most popular flavoring herbs and herb mixtures.

These consist of one each of the following: Basil, Marjoram, Sage, Mint, Parsley, Poultry Seasoning, Salad Herbs, and Savory Meat Herbs; or your own choice of varieties if you prefer. With each box is packed one of Mrs. Toole's folders giving many valuable suggestions for the various uses of these herbs.

You will find this a much appreciated gift for anyone who takes pride in good cooking.

The metal box and eight cellophane packets of herbs, postpaid to any address in this country.

Per Box \$1.50

Attractive Gift Folder of Culinary Herbs

Your choice of any three cellophane packets of Culinary Herbs, or Mixtures in an appropriate folder or envelope, including a copy of Mrs. Toole's Seasonable Suggestions with Herbs (If you are uncertain

what to choose we suggest one each of Salad Herbs, Poultry Seasoning and Savory Meat Herbs, or one each of Basil, Sage, and Mint).

PER FOLDER 60c

Herb Vinegars

Herb vinegars are a delightful addition to salad dressings, pickles, sauces and various dishes where an acid flavor is not objectionable.

These vinegars are made with fresh herbs infused in vinegar. After many weeks infusion the flavored vinegars are strained, filtered, and sealed in attractive glass jugs. A handy way to add these flavors to salad dressings, sauces, meats, pickles, etc.

Try a little in meat stews, where the flavors are welcome additions, and the acid has a tenderizing effect.

Basil Vinegar—A spicy flavor in salads, meat stews, fish sauces, tomato combinations, cocktails and fruit drinks.

Burnet Vinegar—Adds a cucumber flavor to various salads.

Chives Vinegar—Especially useful where a more delicate flavor of onion is desired.

Dill Vinegar—Try this for the characteristic flavor in salads, pickles, fish sauces and meats.

Fennel Vinegar—Is similar to anise in flavor, and may be used in salads, sauces and pickles (particularly beets).

Garlic Vinegar—A most convenient way of using this very serviceable flavoring agent. It readily suggests the many ways in which it may be employed.

Mint Vinegar—A delightful flavor for iced tea and fruit punches when fresh mint leaves are not obtainable; also a basis for mint sauces in lamb and mutton cookery; in fish sauces; and an addition to salads.

Tarragon Vinegar—Called for in countless recipes. Try it in salads, sauces, cocktails and pickles.

Mixed Herb Vinegar—A blend of seven herbs that make savory salads, roasted meats, meat sauces, rich stews, pickles and cocktails.

A handy glass jug of any of the above holding about 4 oz. Per Jug 25c

A jug of eight ounce capacity Per Jug 45c

CULINARY SEEDS

Many herb seeds are used in flavoring various cookery. Their use adds interest and variety to the daily food.

CARAWAY SEED
CUMIN SEED
FENNEL SEED

CELERY SEED
DILL SEED
POPPY SEED
SESAME (BENE) SEED
Generous packages Per Pkg. 10c

Tisanes or Herbal Teas

Makings for a cup that cheers; all are pleasant to the palate and soothing to the spirit.

Herb Teas in general are made by pouring boiling water over the herb, (about one teaspoonful to each cup of water), allow to steep about ten minutes, strain. Serve plain or with lemon or honey. Milk and cream are taboo. A porcelain container, and not metal, is used as in making other teas.

Chamomile—Well known for its delightfully soothing quality.

Lemon Balm—Requires a brief boiling period to bring out its full measure of flavor.

Lemon Thyme—It is satisfying alone as a tea, or a little may be added to ordinary tea, giving it a delightful lemony flavor.

Linden Blossom—The Tilleul of France—makes a warm golden liquid with a delicious aroma. Lemon may be served with this tea, also, try one or two cloves in each cup.

Mint—This infusion, with the addition of a slice of lemon, is very refreshing, served hot or cold.

Oswego Tea—An old-time fragrant beverage, with a mild mint-like flavor.

Peppermint—This is too well known to require comment.

Peppermint and Lemon Verbena—This blend, and the one above, are variations of the peppermint flavor, and delightfully refreshing. Cellophane Pkts., Per Pkt. 20c; Glass Jars, Per Jar 35c.

SIMPLES or MEDICINAL HERBS

We have carefully prepared the following special "herbs for use and physic, not a few". These as well as many of the culinary herbs were used as home remedies in pioneer times; and most of them still are recognized as standard remedies.

CATNIP CHAMOMILE (small flowered)

CLARY BONESET
ELDER BLOSSOMS HOREHOUND
HYSSOP LEMON BALM
PENNYROYAL PEPPERMINT
RUE TANSY WORMWOOD
YARROW

Cellophane Packets Per Pkt. 20c
Glass Jars Per Jar 35c

Herbs for Fragrance

*"Herbs and flowers with their sweet smell do comfort
and revive the spirit."*

Sweet scented herbs always suggest to us the fragrance of old linen, closets and chests made sweet with the natural odors in flowers and leaves of herbs. They bring us the memories of old-fashioned gardens and more leisurely days.

From our wide variety of fragrant and colorful herbs we have prepared many articles, delightful in the home and unusual gifts at any time; including bridge prizes, favors and memory gifts.

FRAGRANCE JARS

The joyous scents of a whole summer captured and kept for perpetual enjoyment, poignant reminders of gardens that were and gardens to be.

If placed in the closet or about the room with covers removed for a short time, the escaping perfume from these delightful sweet jars scent the air with delicious fragrance. The scent is intended to pervade, not invade, a room. The jars retain their

fragrance for long periods of time.

For your enjoyment this year we have revived four old-time combinations, each with its own individual charm.

SWEET LAVENDER

Sweet clean fragrance of lavended flowers enlivened with added color.

SUMMER GARDEN

A colorful pot pourri of many kinds of fragrant flowers and leaves, gathered all through the garden year.

GARDEN OF ROSES

A blend of the varied sweet odors of garden roses.

OLLAPODRIDA

The fresh and sprightly fragrance of a blend of many sweet herbs and spices.

Large clear glass jar with black enamelled cover, your choice of any of the above enticing fragrances.

Per Jar 75c

Smaller jar of the same type

Per Jar 50c

Sweet Bags and Sachets

We like the old-time name of Sweet Bag rather than French Sachet for these familiar articles of our grandmothers day, who filled them with various fragrant flowers and leaves and sweet smelling herbs. The little bags were hung on the quaint old winged chairs, placed in dresser drawers, linen closets and old-time chests. A delightful custom is to tuck one under the pillow in guest rooms.

OLD-FASHIONED SWEET BAGS

A mixture of lavender, rose geranium, southernwood and other sweet old herbs, with covers of old-fashioned prints in dainty color combinations. About 3½ inches square.

Per Bag 25c

Four Sweet Bags in an attractive box

Per Box \$1.00

Two Sweet Bags in Gift Box **Per Box 50c**

CLOSET BAGS

Moths do not like a strong clean scent. Closet Bags, to discourage the moths and

sweeten the closed closets and drawers—a combination of the strongly aromatic herbs which were used in olden time as moth repellants.

If these bags are packed between the woolens and furs when laid away, there will be a delightful fragrance when taken out again, instead of the musty smell which often clings to them. Generous bags of appropriate material, with ribbon for hanging on each clothes hanger in your closet. Bags are of old-fashioned prints, about 3½ inches square.

Per Bag 25c

Gift Box of four Closet Bags **Per Box \$1**

Gift Box of two Closet Bags **Per Box 50c**

ATTRACTIVE GIFT FOLDERS

Two of the above Sweet Bags or the Closet Bags in an appropriate folder or envelope

Per Folder 50c

MINIATURE SWEET BAGS

Dainty miniature sweet bags of pastel organdies, with crushed and compact filling of **Lemon Verbena**, **Rose Geranium**, colorful **Potpourri** mixture, old English **Lavender Mixture** and an **Ollapodrida** mixture of herbs and spices.

These are especially desirable because of their size and compactness. May be sent in a letter or tucked in with other gifts, besides being a complete gift in themselves.

Oblong sweet bags made of **Embroidered Organdy**, your choice of filling **Per Bag 25c**

Oblong and triangular sweet bags made of **Hand Painted Organdy**, with varied designs, your choice of filling **Per Bag 25c**

Four sweet bags, your choice of the above forms, covering and filling, in appropriate box at **\$1.00**

SACHETS

Large, fragrant triangular sachets of **Rose Buds**, or **Lavender** with addition of delicately toned petals for color contrast, and dainty chiffon cover material.

Either Lavender or Rose Bud Sachets

Each 25c

FRAGRANT HERBS

From these you can combine and make your own sachets or sweet bags. Cellophane packages of the following fragrant herbs and flowers **Per Pkg. 20c**

BERGAMOT	COSTMARY
ROSE GERANIUM	MINT GERANIUM
NUTMEG GERANIUM	
LEMON GERANIUM	LEMON THYME
LEMON VERBENA	ROSE BUDS
SOUTHERNWOOD	
LAVENDER FLOWERS	

Fragrant Pillows

These delightfully scented pillows make themselves very much at home in the various rooms and are also ideal gift suggestions. Balsam and northwoods mixture for men, dainty fragrance of flower and herbs for grandmother, mother and daughter (the college girl, too). Friends will gratefully accept this expression of your remembrance.

BALSAM

Generous pillows of this well known refreshing evergreen. These have been popular with asthma sufferers.

PINE

These, too, are desired for the healing fragrance of the white pine.

NORTHWOODS MIXTURE

Pillows as above but with filling of a charmingly mingled fragrance of the northwoods.

WILD EVERLASTING

A soft light filling with the delightfully soothing odor of these flowers. (We have a pillow of these made over thirty years ago, which is still fragrant and shapely.)

FRAGRANT EVERLASTING

A pillow as above, made more fragrant with additions such as rose petals, lavender and rose geranium. A delightful and lasting way of bringing the garden indoors, especially to an invalid.

Generous pillows of any of the above, with appropriate covers **Each \$1.00;**
Smaller Size, 65c.

Pillows of plain muslin, larger size **65c;**
Smaller Size, **45c.**

KITTY-CATNIP CUSHION

The family pet may have the luxury of a cushion made fragrant with catnip for its most particular delight.

Covering of appropriate washable material **Per Cushion \$1.00**
Cushion of plain muslin **Per Cushion 65c**

VETIVERT

The fragrant root of a plant found in the Louisiana bayous. **Per Pkg. 25c**

ORANGE POMANDERS

The old pomander balls placed in closets, blanket chests and wardrobes prevent mustiness with their fragrance of orange and cloves. Hang on the coat hanger to repel moths. Heap in bowls and hang by the fireside for their spicy fragrance.

Per Ball \$1.00

DINNER, LUNCHEON OR BRIDGE FAVORS

Buff, white or light green card easels, mounted with dainty lavender or rosebud sachets, or with cellophane packets of herbs, make delightful favors or place cards.

Price **25c Each, or \$2.50 Per Doz.**

ORDER BLANK

W. A. TOOLE, Garry-nee-Dule
BARABOO, WISCONSIN

No. _____

Paid

Received

Name _____

Write Plainly

Local Address _____

Avenue or Street and Number or R. F. D. No.

Postoffice _____ State _____

Express Office (if different from Postoffice) _____

Amount Enclosed \$ _____ Date _____

Please Send at Next Planting Season the Following

[illegible]

(OVER)

Some Books About Herbs

Price includes postage paid in this country.

MAGIC GARDENS: A Modern Chronicle of Herbs and Savory Seeds, by Rosetta E. Clarkson. This delightful book gives detailed information about more than 200 herbs; practical suggestions with charts for the little known phases of herb culture and planting, recipes, household hints, other uses and their traditions and legends. Over 50 illustrations which include reproductions from famous old herbals; 375 pages. **\$3.00**

GARDENING WITH HERBS FOR FLAVOR AND FRAGRANCE, by Helen Morgenthau Fox. Herbs in the garden, over the stove and in the ice box are described by this gardener who grew them for three years before selecting her list of 68 varieties that can profitably be grown by gardeners in America. 190 pages are devoted to careful and accurate notes on cultivation, season, fragrance, and appearance of flowers, seeds, and leaves. 56 expert recipes are also included. 334 pages, 12 illustrations. **\$2.50**

EDIBLE WILD PLANTS, by O. P. Medsger. The first complete handbook of America's wild menu. Almost every edible plant of this country growing outside of cultivation is described in detail. 80 pen and ink drawings; 19 photographs; a combined index of scientific and common names; and a seasonal, geographical key heighten the clarity of the text. 324 pages. **\$3.50**

HERBS AND HERB GARDENING, by Eleanour S. Rohde. A splendid book on herb gardening, which discusses the making of an herb garden and the use of herbs in the flower garden. Touches also on the possibilities of herbs in the kitchen and on ancient medicinal uses. The book closes with practical hints for the lay-out of an herb garden. 198 pages; illustrated in halftone and line; 6 x 9 inches. **\$3.00**

THE HERB GARDEN, by Frances Bardswell. Every detail of herb gardening is covered in these pages: making of the garden; annual, biennial and perennial pot-herbs; aromatic herbs; the mints; bitter herbs; bulbous plants; gathering, drying and storing; color in the herb garden; fragrance; wild herbs for physic; and other herbs of interest. 16 color illus., 189 pages. **\$3.00**

THE FRAGRANT PATH, by Louise Beebe Wilder. Every garden lover will be delighted with this enticing book of sweet-scented flowers and leaves, both in the garden and in the wild. The first part deals with the fragrant plants of various seasons in the garden, including roses, annuals, shrubs, vines, etc. Much of interesting garden lore is included, as well as Mrs. Wilder's own experience in growing these plants. Part two is a descriptive compilation of practically all known fragrant plants not dealt with in the first section. Illustrated. 407 pages. **\$3.00**

